



YIELD:  
4 servings

PREP TIME:  
10 minutes

COOK TIME:  
20 minutes

# eggplant chips

## INGREDIENTS

- 2 Chinese Eggplants
- 2 Tablespoon Canola/Olive Oil
- 1½ Teaspoon Smoked Paprika
- 1½ Teaspoon Hot Chili powder
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Kosher Salt
- ½ Teaspoon Pepper

## You'll need

- Baking sheet
- Parchment paper
- Oven mitts
- Mandolin/Knife
- Colander
- Cooking brush
- Small bowl
- Brush

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## INSTRUCTIONS



1 Preheat oven to 350 F and line a baking sheet with parchment paper. Slice Chinese eggplants using a mandolin, or as thinly and evenly as possible using a sharp knife.



2 Toss eggplant in a colander and sprinkle with salt. Allow the eggplant to sit for 15 minutes, then rinse off with water.



3 Place eggplant in paper towels and gently dab off water.



4 Place as a single layer on prepared baking sheet.



5 In a small bowl, mix the spices together. Brush the top of the eggplant slices with the oil and then sprinkle with the seasoning.



6 Bake eggplant in preheated oven until the edges are slightly crispy, about 16-20 minutes. Keep in mind, the chips will continue to crisp as they cool. If they are too soft after 10 minutes, place them back in the oven until crisped to your liking. Enjoy!